



Issue #83

The Louisville Historian

A Publication of the Louisville Historical Commission and Society

Summer 2009

Preparing for Winter

By Harry Mayor, Louisville Historical Society Member

When we were kids, all the families I knew prepared for winter. Our mothers and aunts all had a routine that they went through in late August and through September. They “put away” fruits and vegetables for the long winter months ahead. We bought sacks of potatoes, sugar, and flour and bushels of cabbage. We picked choke cherries along the ditches by the Hi-Way Mine. We got pickles from Grandpa Mayor. We dug carrots and parsnips from Dad’s garden, but they were left in the ground until the ground froze, and we had to dig them out with a mine pick. We hung Spanish onions from his garden in the basement to dry.

We picked cherries in the orchards in Loveland – buckets and buckets of them. I believe they cost one or one and a half cents a pound. We would eat them by the handful and spit the pits out the window while we drove back home.

We picked tomatoes at a farm in Davidson at fifty cents a bushel. We always carried a salt cellar in one of our pockets and ate those beautiful tomatoes with a lavish sprinkling of salt – I can still taste the wonderful tart flavor topped off by the salt. You don’t get tomatoes like those today! Mom canned them in quart mason jars to be opened in midwinter. A special treat was stewing them with chunks of bread floating in the ambrosia.

We learned how to make tomato paste from our neighbor just the way the Italians made it. Bushels of tomatoes were dumped on the grass and washed down with the water hose. They were boiled down to a thick sauce, and this sauce was placed in shallow pans and set outside in the autumn sun to dry. As it dried, the paste was scraped to make certain that all of it was getting equal exposure to the sun. It got thicker and thicker until it resembled a dark red rope. When it was properly dried, it was placed in jars and sealed. Whenever we had spaghetti, the sauce was made from this hoard. Modern sauces don’t compare!

My mother bought Damson plums from Mr. Goetz, our vegetable man, and bought peaches, apricots, and pears from men who drove over from the Western Slope (around Fruita and Paonia). They peddled their wares by driving up and down the streets of Louisville, honking their horns and then parking along the street so that the housewives could come out and select their choice fruit.



In Louisville, as elsewhere, the serving of food and drink was synonymous with family members spending time together. In this 1921 photo, a family appears to be celebrating an occasion in a Louisville yard; the bottle of wine in the center of the photo was no doubt homemade.

The cabbage was made into sour kraut. We had a big crock reserved for that purpose. The cabbage was sliced from the head by means of a wicked tool that consisted

Continued on page 2

of a flat board with a sharp blade projecting up through the board in a slot. As you passed the head over the blade, the cabbage was cut into fine slivers which fell into the crock below. You would place alternate layers of cut cabbage and salt in the crock until the crock was full. A piece of board, which had been cut to match the opening in the crock, was placed on top of the cabbage, and a large round stone was placed on top of the board to compress the mix.

The crock was placed in a cool place and allowed to "work." As it worked, the smell of rotten cabbage was overpowering. But after some time, the smell decreased and it was ready to use. (The first time we made the stuff turned into a disaster. My mother thought that the smell was horrible and was convinced the batch was rotten. She insisted that we take the mess to the dump. We dutifully obeyed the edict. When we dumped out the crock, beautiful sour kraut poured out on to the ground. My dad and I sat and ate as much as we could and reluctantly left the rest on the dump. My mother was convinced that we were going to die from eating the rotten stuff, but we lived to relate the tale many times.)

**Your Food Locker
is not a Luxury**

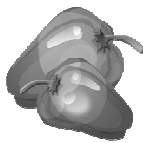
It is a necessary item to lessen your food budget. You can buy meats at surprisingly low cost if bought in quantity. See us and let us explain the savings possible through our locker service.

\$2.00 per month by the year
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ED SMITH
GROCERY & MARKET
and
MODERN LOCKER PLANT

Freezes the Food not the
People

In this 1949 advertisement that appeared in The Louisville Times, Ed Smith's Grocery promoted the use of food lockers as a way to save money by freezing meat and produce. This store was located at 805 La Farge Avenue.



Choke cherries were the main fruit we used to make jelly. They were awful tasting if you ate them from the bush, but us kids ate them freely, and said we enjoyed their taste. They puckered your mouth and stained your teeth. If you put them in your pockets, they would stain your clothes and your mother would raise hell because it was a job to get the stain out. However, they made wonderful jelly, and I can still remember the wonderful taste of choke cherry jelly on pancakes.

The berries were used for other purposes, also. They made wonderful wine, and the Italians in town would gather the berries along with grapes they would buy from the dealers in Denver. You could smell the wonderful aroma of fermenting fruit as you walked down the alleys beyond their houses. It was illegal to make alcoholic beverages, but I don't ever remember any Italian being arrested for making the stuff. In fact, we kids used to buy some of the illegal stuff from our Italian buddies who swiped it from their fathers. As I remember, a quarter would buy a whiskey bottle of the stuff. There was never enough to get stewed, and we all acted as if we were enjoying its taste.

After the flurry of the fall canning season, we settled down to the routine of school, and awaited the first real freeze so that we could go ice skating on Hecla or Harper's pond.

Louisville's Homemade Foods ***By Bridget Bacon, Museum Coordinator***

Louisville has been long known for its restaurant food. But what was the home cooked food of Louisville families like?

Louisville was made up of people of people of many different nationalities who mostly came to the area in search of work in the coal mines, and they often cooked the foods with which they were familiar. Dishes tended to be simple and flavorful, with the use of homegrown vegetables and fruit.

Louisville having been a colony for Italians in Colorado, many families continued the practice of making tomato paste called conserva (often pronounced "consairv" in Louisville) as they had in Italy. As Harry Mayor describes in his article, tomatoes would be cut into chunks and briefly boiled down, then put through a food mill and spread out on large trays. Colorado's sunny, dry climate provided perfect conditions for turning the tomatoes into rich, dark red conserva. The paste would be stored in glass jars topped off with olive oil and kept under cool conditions, and pulled out whenever a little concentrated tomato paste was needed to add to a dish.

If a family didn't happen to grow enough tomatoes to make enough conserva, tomatoes could always be purchased from a nearby farm. For example, the Takemoto farm north of town provided countless flats of tomatoes to the Jacoe Store (the current location of the Historical Museum) for reselling to Louisville's Italian community.



In this historical photo, Louisville men show off the rabbits that they have successfully hunted.

Italians, Bulgarians . . . It was a real melting pot. My grandmother told me that the people used to trade recipes.”

Louisville’s rich food traditions, which reflect its melting-pot history, are practices that we can continue to enjoy and appreciate with our families today.

Another food made by many Italian families in Louisville was shadone, a cheese pie prepared at Easter time. Still made in Louisville, many local families use basket cheese to make this savory pie.

A significant number of Louisville’s Italians came from northern Italy, where rice is a staple. Consequently, a number of families in this area ate “risotto alla Milanese” made with chicken for their Sunday dinners.

Of course, people of other nationalities in Louisville also cooked their traditional foods. For example, French families made memorable soups from the vegetables that were at hand; a recipe brought to Louisville from southern Germany and Austria was for filled dough pockets called krapfen; and Slovaks in the area made pierogis. Foods made by women of all nationalities were crusty breads, often baked in backyard bread ovens, and pies. Many local residents made their own wine from grapes or choke cherries (during Prohibition, families were permitted to make wine for their own use).

As in many other communities, people had a closer connection to animals that they raised or hunted for meat. Some area families raised pigs that would be slaughtered in the fall. Typically, no part of the pig was wasted. Sausage was made and preserved in lard in cellars, to be pulled out and cooked in coal stoves when needed. Many families raised chickens and rabbits in their back yards, and boys and men often fished and hunted pheasants and rabbits in the open areas around Louisville.

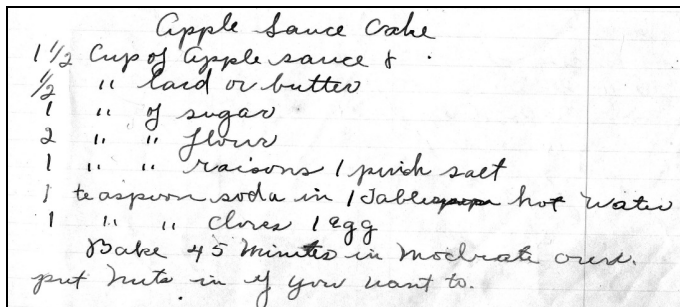
Mining communities, with their different nationalities, are known to have been places in which food customs were often shared, and this was certainly true of Louisville. Harry Mayor describes how his family learned how to make Italian tomato paste. Edward Taubold, whose father, aunt, and grandparents lived in the Monarch Mine camp, said of the camp, “It had



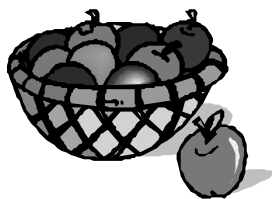
In this Louisville photo, pigs have been slaughtered and hung. Next, they would be dipped into hot water to make it easier to scrape the skins.



The chicken coop pictured in this historical photo was located behind the house at 717 Main Street, now the location of Louisville’s Parks & Recreation Department. Members of the Niehoff and Austin families are shown in the photo.



Louisville resident Nora Metz Clark (1897-1989) is believed to have written this recipe for applesauce cake.



Louisville's Grocery Stores

The following is a list of the grocery stores known to have operated in downtown Louisville over the years. (In addition, there were a number of more specialized meat markets and fruit stores.) Please contact the Museum if you have any additions to make to this list!

J.S. Autrey & Co.
 Campbell & Son
 Cannon & Williams
 Patrick Cummings, Grocer
 Lockwood Trading Co.
 C.A. Clark Groceries
 William Austin Groceries
 M.J. Zurick Jr., Groceries
 M. Forte & Son Groceries & Meats
 Kate Allera's Groceries
 L. Eberharter's Fancy Groceries
 John Moffitt Groceries
 Thirlaway's Model Market
 United Mine Workers' Store
 Ed Smith's Grocery & Market
 Jacoe Grocery Store
 McCorkle's Meat Market & Grocery
 Joe Mossoni Groceries
 Rosenbaum's Groceries (later Christie's Red & White)
 Mary's Market
 Guy's Fruit & Vegetable Store
 Joe's Fruit & Vegetable Store
 Dalby's Super Market
 Varra's Grocery & Market
 Thomas' City Market



This photo, taken in 1938, is the only known photo showing the interior of the Jacoe Store at 1001 Main St., now the location of the Historical Museum. Eliseo and Ann Jacoe are shown behind the counter.

For More Information

Past articles in *The Louisville Historian* have dealt with food related topics. For more information, see "Making Bread on the Harney Farm" by Mariann Lastoka, Winter 2006 issue, and "Old-Time, Old-Town Gardens" by Susan Spaulding and Bridget Bacon, Spring 2005 issue. Past issues of the *Historian* are kept at the Historical Museum and at the Louisville Public Library.

For those interested in cooking with older Louisville recipes, a cookbook of local recipes assembled by the Louisville Society of Italian Americans and *The Harney Lastoka Cookbook* by Mariann Lastoka can both be purchased at the Louisville Historical Museum.

Photos of Louisville's 1932 Fire Truck Being Sought

The Louisville Fire Department is seeking copies of old photos of the department's old 1932 Chevy Fire Truck with its original tools and ladders. If you have such a photo, please call Jackie Fry at the Louisville Fire Department at 303-666-6595 or the Historical Museum at 303-665-9048.



History Book Club Returns!

***By Anne Robinson,
Historical Commission Member***

The Louisville Historical Commission's History Book Club is starting its second season. The Book Club is for anyone who is interested in learning more about local, Colorado and Western U.S. History. This will be an opportunity to read and discuss history with others in a relaxed, fun, and stimulating setting. Each month the Book Club members will designate a topic. Book Club members will read anything that interests them on the topic and discuss it with the group. No prior knowledge of history is needed, just a desire to learn.

Topics will be selected by the group and can be wide-wide ranging and varied. Some examples of ideas would be the history of coal mining in Colorado, railroads in Boulder County, the Santa Fe Trail, the Sand Creek Massacre, Ute Indians, building the trans-continental railroad, entertainment and leisure in the old west, pioneer diaries, the Colorado gold rush, or whatever the group decides. Each person will read a book of their own choosing on the topic so we get a wide variety of views and perspectives and plenty of information for a discussion.

The next meeting will be September 2, 2009 at 6:30 pm in the Louisville Public Library Board Room. The group will plan to meet the first Wednesday evening of the month. At the first meeting the group will pick the topics for the remaining meetings of the year.

If you enjoy history and want to learn more, please join us for the Louisville History Book Club. For more information, feel free to contact Anne Robinson at annerco@yahoo.com or 720-890-3944.



Historical Museum Hours and Contact Information

The Louisville Historical Museum is owned and operated by the City of Louisville and it is located at 1001 Main Street.

Please call the Museum at 303-665-9048 to find out the current hours or to schedule a tour. Museum staff can also be emailed at museum@LouisvilleCO.gov.

Save the Date

for the Holiday Home Tour!

Mark your calendars for Saturday, December 5th, for the eighth annual Louisville Holiday Home Tour. This event is a great way to explore the interiors of selected homes in Louisville's Old Town and to learn about their former residents. The homes can be toured in any order and will be open from 10:00 to 3:00 that day. (It will also be a great day to visit businesses and restaurants in downtown Louisville!) Information about tickets will be forthcoming. The proceeds will benefit the Historical Museum.

For more information, please call the Museum at 303-665-9048.

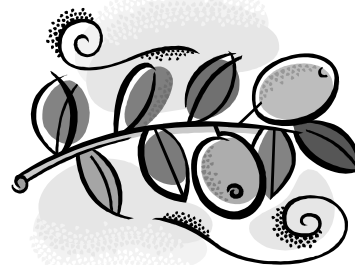


Don't Miss an Issue of The Louisville Historian!

Membership in the Louisville Historical Society is a must for those interested in Louisville's unique history and cultural character! Members receive the quarterly *Louisville Historian* and an invitation to the annual historical program.

A yearly membership is only \$15.00 for an individual and \$25.00 for a family. A yearly Business Sponsorship is \$100.00.

Visit the Historical Museum web site at <http://www.LouisvilleCO.gov/> for a membership form or call the Museum at 303-665-9048. You may also write to us at Louisville Historical Museum, 749 Main Street, Louisville, Colorado, 80027. Please make checks payable to the Louisville Historical Commission.



The Museum Corner

Bridget Bacon, Museum Coordinator

As usual, I have many people to thank for their support of the efforts of the Louisville Historical Museum to preserve and share the history of our unique community!

Thank you to Harry Mayor yet again for contributing another one of his wonderful essays about his youth for *The Louisville Historian*. His stories so clearly evoke his childhood spent in Louisville when it was a coal mining town, but even those of us who didn't grow up in Louisville can relate to them.

Thank you to Alisa Zahller, Associate Curator at the Colorado Historical Society, for the wonderful program that she presented in May on *Reconstructing Italy in Colorado: Life Stores to Learn From*. Alisa was the curator of the exhibit *The Italians of Denver* at the Colorado History Museum. Her information about Italians in Colorado has greatly added to our understanding of our community's history, Louisville having been one of the colonies of Italians in Colorado.

Thank you so much to the people who have given of their time and talents for the Museum during the past few months: Mona Lee Doersam, who does such a wonderful job on the layout of *The Louisville Historian*; Mary Kay Knorr, Gail Khasawneh, Gail Wetrogan, Bill Buffo, Melanie Muckle, Jean Morgan, and Chandler Romeo. Thank you to Pete Lindquist for his continuing work on uncovering the early history of Louisville. Welcome to new volunteers Debby Fahey, Janna Butler, and Katie Kingston!

Thank you to Bradford Lewis of RL Security in Louisville for donating his labor and materials to change the lock cylinder on the front door of the Jacoe Store building so that its finish is more historically appropriate with the rest of the door.

Thank you to the Historical Commission for funding a volunteer appreciation brunch for the Museum's volunteers. It was a fun event that brought together our volunteers who had not necessarily even met one another before, and showed appreciation for all that they do for the Historical Museum.

The Museum's Open House during A Taste of Louisville in June drew many people interested in learning about our area's history. Thank you to not only members of the Historical Commission and regular volunteers, but also past Commission members Bob Enrietto and Aline Steinbaugh, and additional helpers Jeff Koerner and

Mari Pierce. The pizzelles freshly prepared for the public in front of the Museum by members of the Historical Commission were popular and delicious, as always!

At this year's La Festa, which the Louisville Society of Italian Americans is organizing for Sunday, August 16th at Memory Square Park, the honorees will be all of the Italian families of Louisville. The Society has set a goal of collecting information about the Italian families who settled here. The information is to be donated to the Historical Museum, which will greatly add to the research resources available at the Museum. To contribute information about your family, please contact Lois Tesone or the Society itself, which can be emailed at info@louisvilleitalianclub.org.

How Well Do You Know Louisville?

1. What is the name for Italian potato dumplings that Louisville residents sometimes affectionately called "sinkers"?
2. What is the name for Italian wafer cookies that are often flavored with anise or vanilla?
3. At least one older gentleman in Louisville regularly drank a traditional Italian concoction in the morning for his health. To make this mixture, a raw egg would be dropped into a glass of what?

Answers appear on page 8.



Memorial Donations

Donations to the Museum have been made in memory of:

Robert Lee Kupfner, Sr. (1939 - 2009)
Joyce Zarini Hyslop (1927 - 2009)
Margaret "Peggy" McDermott (1924 - 2009)
Frank Domenico (1933 - 2009)



Thank You for Your Monetary Donations!

Thank you to the following people for their recent generous monetary donations to the Louisville Historical Commission and Museum. These include memorial donations.

David & Dorothy Ferguson
Mary Kay Knorr
Tim & Mary Black
Pamela Forcey
Anthony Romeo
Bridget Bacon
Judy Colton
Eugene & Virginia Caranci
Ronald & Arlene Leggett
Anne Turner
J. Kelly McHugh

Donations to the Museum's Collection and Records

The Louisville Historical Museum accepted the following donations during the months of May through July. The City sincerely appreciates these recent donations!

Jeffrey Romeo – Winchester rifle that belonged to his grandfather; Tony Romeo, of Louisville. The rifle is believed to have been among those that the union handed out to striking coal miners in Louisville in 1914.

Shirley Bodhaine – Louisville Times newspaper dated January 18, 1951.

Pat Cartwright – Louisville High School yearbooks from 1950, 1951, 1952, and 1953.

John Madonna – his complete Navy uniform from World War II and items relating to rationing during World War II.

Lois Tesone – ten issues of “The Lookout” newspaper from Louisville High School, 1947-48; family histories of the Tesone and Chiolino families.

Ruth Mayor – program for a 1941 meeting of the Order of the Rainbow for Girls.

William Dhieux – map showing the coal mines of Boulder County.

City of Louisville Planning Department – collection of slides, many of which date from the 1970s and 1980s and show areas before subdivisions were developed.

Monarch High School – Yearbook for the school year 2008-09.

Earl Bolton – coffee maker from the 1930s that belonged to his grandparents, Clyde & Eunice Bolton, and a photocopy of the diary kept by his great-great-grandfather, Edward Dunsha Steele, during his journey from Wisconsin to the Boulder area in 1859.

David Ferguson – items from his family consisting of kitchen items, an early Polaroid camera, and books.

Patricia Seader – Matchbook from Colacci's Restaurant with the slogan, “Look Out for the Beacon.”

Pat Finleon – six property documents, including an Abstract of Title, associated with Pasqual and Christina Jacovette of Louisville

J. Kelly McHugh – baseball glove used by his father, Richard “Bob” McHugh, in Louisville over seventy years ago.

Ray Smith – family photo album of the Smith family that belonged to Laura Smith Ellis; photos and items relating to Ed Smith's Grocery Store at 805 La Farge and the Smith family's home at 801 La Farge; ledger from the Monarch Store located at the Monarch mine camp; and other archival and household items relating to Louisville families.

Emily Jasiak – print of a historical photo showing the house at 1016 Main Street, which is believed to have been a mail order home.

Debbie Vogelsberg – items relating to the George and Gladys James family of Louisville, including “The Lookout” newspapers from Louisville High School, 1965-66; receipts from Porta's store in Louisville; commencement programs from 1945 and 1947; historical photos of Louisville residents; newspaper articles about Louisville; *Louisville Times* newspapers; and books once used in Louisville Public Schools.

Lee S. Evans – two copies of his autobiography, *From Happy Valley to the Mountaintop*, which describes his youth in Louisville and the role played by his grandfather, William Lee, in the development of the town.

Museum Wish List

The Louisville Historical Museum would like to add to its collection the items described below. If you would be willing to donate any of the described items, please email museum@LouisvilleCO.gov or call us at 303-665-9048. If you would prefer not to part with an original photo or document, please contact us about how it can be scanned on our photo scanner. Donations to the Museum are tax deductible. Thank you for your support!

- Centaurus High School Yearbooks: 1974 to 2000.
- Photographs of Louisville High School's graduating classes:
 - All classes before 1936 except for 1909, 1915, 1921, 1923, and 1925
 - The classes of 1954, 1955, 1958, 1960, 1962, and 1964 through 1971
- Copies of *The Louisville Times*, or pages of it, from 1980 or earlier.
- Coal mine photos and ledgers, and journals, letters, receipts, and other handwritten documents that relate to the Louisville area.
- Historical photos of homes and businesses in the old town part of Louisville (with or without people in the photos). Specific buildings need not be identified.
- Photos of the interior or exterior of Redman Hall; scenes showing Louisville's Little Italy and Frenchtown; and interiors and exteriors of Louisville's saloons and pool halls.
- Old home movies and negatives of photos relating to the Louisville area.
- Photographs, programs, *The Lookout* school newspaper, uniforms, and written memories relating to Louisville High School and Louisville Middle School.
- Photos of Victor Helburg and members of the Helburg family.
- Photos of Main Street showing the Christmas tree that used to be placed in the middle of the intersection with Spruce Street.

New Items:

- Historical records relating to Louisville businesses

- Items relating to, or used in, the Jacoe Store (location of the Historical Museum)
- Historical photos relating to food preparation or dining
- Recipes historically used in Louisville

Answers to How Well Do You Know Louisville?

1. The Italian potato dumplings are called gnocchi.
2. The wafer cookies are pizzelles.
3. A fresh raw egg would be dropped into a glass of red wine, and one would drink the two together in the morning.



Louisville Historical Commission

Sally Burlingame	Daniel Mellish
Virginia Caranci	Sean Moynihan
Brian Chamberlin	Anne Robinson
David Ferguson	Donald Ross
Donna Hauswald	Dustin Sagrillo
Alice Koerner	Patricia Seader
Diane Marino	
Colleen Vandendriessche	

Can You Identify This Photo?



This photo of a family is in the collection of the Historical Museum. If you know the identities of any of the family members, please call the Museum at 303-665-9048.

In addition, we would greatly appreciate any information about the identities of the people pictured in the photo on the first page of this issue.

Information Received About Photo!

This photo appeared in the Summer 2008 issue of *The Louisville Historian*. Recently, Darlene Rohr tentatively identified the man in the photo as her grandfather, Lewis Wilson of Louisville. There is indeed a very strong resemblance between the man in this photo and photos of Lewis Wilson. Also, Wilson was the Superintendent of the Acme Mine, which is where this photo was taken. Thank you, Darlene!

If you know the identity of either of the women pictured, please contact the Museum.



***Photo from the Collection of
the Louisville Historical Museum***



The Louisville grade school on the northwest corner of Spruce and Jefferson appears on the right in this 1961 photo, which clearly shows the school's location relative to the Methodist Church at 741 Jefferson. The building's east wing was the original school built in 1881, while the west wing was added in 1903. The school was torn down in the early 1960s. Memory Square Park is now at this location.



Do You Have Photoshop Skills?

If so, please consider contacting the Historical Museum at 303-665-9048 or museum@LouisvilleCO.gov to volunteer your services. This would be a limited project involving the preparation of map images to accompany the publication of a narrative about Louisville's early history, and the project is expected to take a few hours.

Thanks to New and Renewing Members

New Members

Tim & Mary Black
Elizabeth Cruse Family
Brian Hoffman Family
Rob & Carol Lathrop
Nancy Allen & James F. Williams, II
Robert & Carol Affleck
Stein & Lenore Weissenberger
Eric Knapp & Karen Hagerman
Ronald & Peggy Fenolia
Dixie Lee Martella
Hank & Penny Dalton
Elisa & Alexandra Dalton
Earl Bolton Family
Kay & Doug Newcomb
Mesa Elementary School
Christine & Matthew Gray
Lawrence & Annette Anderson

Renewing Members

Colleen Vandendriessche
Jerald & Claro Jo Zarret
Robert Jensen
Lou Nelson
Don & Ricky Pickett
Janice Jordinelli Tesone
Milton Ospina Family
Loren Cobb

New Business Sponsor

Louisville Cyclery

Renewing Business Sponsor

Robert P. Muckle, M.D., P.C.

Regrets

We extend our sincere sympathy to the families of Historical Society members Joyce Zarini Hyslop and Eugene Soppeland.

We are also saddened by the recent death of Historical Society lifetime member Frank Domenico. Frank served as a member of the Louisville Historical Commission from 1996 to 2002. He cared deeply about the Historical Museum and the preservation of the history of Louisville. We extend our sincere sympathy to his family.

Business Sponsors

Thank you to all of our Business Sponsors!

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Louisville Auto Supply, Inc.
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Louisville Tire & Auto Care
Robert P. Muckle, M.D., P.C.
Dustin Sagrillo - Realtor (RE/MAX Alliance-Louisville)
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Tussey, Inc.
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749 Main Street
Louisville, CO 80027

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